

I claim:

1. A sealed crustless sandwich, comprising: a first bread layer having an first perimeter and a contact surface; at least one filling juxtaposed to said contact surface; a second bread layer juxtaposed to said at least one filling opposite of said first bread layer, wherein said second bread layer includes a second perimeter similar to said first perimeter; a crimped edge comprised of said
5 first perimeter and said second perimeter for sealing said at least one filling between said first bread layer and said second bread layer; wherein a crust portion of said first bread layer and said second bread layer has been removed.
2. The sealed crustless sandwich of claim 1, wherein said crimped edge includes a plurality of spaced apart depressions for increasing a bond of said crimped edge.
3. The sealed crustless sandwich of claim 2, wherein said crimped edge is a finite distance from said at least one filling for increasing said bond.
4. The sealed crustless sandwich of claim 3, wherein said at least one filling comprises: a first filling; a second filling; a third filling; and wherein said second filling is completely surrounded by said first filling and said third filling for preventing said second filling from engaging said first bread layer and said second bread layer.
5. The sealed crustless sandwich of claim 4, wherein said first filling and third filling have sealing characteristics.
6. The sealed crustless sandwich of claim 5, wherein: said first filling is juxtaposed to said first bread layer; said third filling is juxtaposed to said second bread layer; and an outer edge of said first filling and said third filling are engaged to one another to form a reservoir for retaining said second filling in between.

7. The sealed crustless sandwich of claim 6, wherein said first filling and said third filling are comprised of peanut butter; and said second filling is comprised of a jelly.

8. The sealed crustless sandwich of claim 7, wherein said crimped edge is formed into a substantially circular shape.

9. A method of creating a sealed crustless sandwich, said method comprising the steps of: (a) providing a first layer of bread and a second layer of bread both having an edge crust; (b) applying at least one filling onto said first layer of bread; (c) positioning said second layer of bread onto said at least one filling opposite of said first layer of bread; (d) cutting through said second layer of bread and through said first layer of bread surrounding said at least one filling and within said edge crust forming a corresponding pair of crustless bread; and (e) crimping said pair of crustless bread about an outer perimeter for sealing said at least one filling in between.

10. The method of creating said sealed crustless sandwich of claim 9, wherein said at least one filling comprises: a first filling; a second filling; and a third filling, wherein said first filling and said second filling sealably surround said second filling.

11. The method of creating said sealed crustless sandwich of claim 10, wherein said first filling and said third filling are comprised of peanut butter.

12. The method of creating said sealed crustless sandwich of claim 11, wherein said second filling is comprised of jelly.